

Do You Open Your Mouth

Like a young bird and gulp down whatever food or medicine may be offered you? Or, do you want to know something of the composition and character of that which you take into your stomach whether as food or medicine?

Most intelligent and sensible people now-a-days insist on knowing what they employ whether as food or as medicine.

Dr. Pierce believes they have a perfect right to INSIST upon such knowledge. So he publishes, broadcast and on each bottle-wrapper, what his medicines are made of and verifies it under oath. This he feels he can well afford to do because the more the ingredients of which his medicines are made are studied and understood the more will their superior curative virtues be appreciated.

For the cure of woman's peculiar weaknesses and derangements, giving rise to frequent headache, backache, dragging-down pain or distress and kindred symptoms of weakness, Dr. Pierce's Favorite Prescription is a most efficient remedy. It is equally effective in giving strength to nursing mothers and in preparing the system of the expectant mother for baby's coming, thus rendering childbirth safe and comparatively painless. The "Favorite Prescription" is a most potent, strengthening tonic to the general system and to the organs distinctly feminine in particular. It is also a soothing and invigorating nerve and cures nervous exhaustion, nervous prostration, neuralgia, hysteria, spasms, chorea or St. Vitus's dance, and other distressing nervous symptoms attendant upon functional and organic diseases of the distinctly feminine organs.

A host of medical authorities of all the several schools of practice, recommend each of the several ingredients of which "Favorite Prescription" is made for the cure of the diseases for which it is claimed to be a cure. You may read what they say for yourself by sending a postal card request for a free booklet of extracts from the leading authorities, to Dr. R. V. Pierce, Invalids' Hotel and Surgical Institute, Buffalo, N. Y., and it will come to you by return post.

It's foolish and often dangerous to experiment with new or but slightly tested medicines—sometimes urged upon the afflicted as "just as good" or better than "Favorite Prescription." The dishonest dealer sometimes insists that he knows what the proffered substitute is made of, but you don't and it is decidedly for your interest that you should know what you are taking into your stomach and system expecting it to act as a curative. To him its only a difference of profit. Therefore, insist on having Dr. Pierce's Favorite Prescription.

Send 31 one-cent stamps to pay cost of mailing only on a free copy of Dr. Pierce's Common Sense Medical Adviser, 1008 pages cloth-bound. Address Dr. Pierce as above



TEST THESE RECIPES

FOUR METHODS OF COOKING THE FAMILIAR FOWL.

Canterbury, Creole, Victoria and Imperial Vol au Vent Are All Recommended as Tasty and Satisfying Dishes.

The ways of preparing chicken for the table are endless. Here are a few choice recipes:

Canterbury Chicken—Cook three and one-half tablespoons of butter with one teaspoonful of finely chopped onion until yellow, stirring almost constantly to prevent burning. Add one tablespoonful of corn starch and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cups of chicken stock (the liquor in which a fowl has been cooked). Bring to the boiling point and add one-half teaspoonful of lemon juice, three-fourths of a teaspoonful of salt, one-eighth of a teaspoonful of paprika, one-half cupful of celery cut in small pieces, and one and one-half cups of chopped chicken. Serve hot and garnish with toast points and parsley.

Creole Chicken—Cook four teaspoonfuls of butter with one-half shallot, finely chopped, five minutes, stirring constantly. Onion may be used if shallot is not at hand. Add five tablespoonfuls of flour and stir until well browned; then pour gradually, while stirring constantly, three-fourths of a cupful each of chicken stock and stewed and strained tomatoes. Bring to the boiling point, season with one teaspoonful of lemon juice, one-half teaspoonful of salt, and one-eighth of a teaspoonful of paprika. Add one and one-half cups of cooked chicken or fowl cut in small cubes and let stand ten or fifteen minutes in the top of the double boiler that the meat may absorb some of the sauce.

Victoria Chicken—Cream two tablespoonfuls of butter and add the yolks of three hard-boiled eggs rubbed to a paste. Soak one-fourth of a cupful of cracker crumbs in one-fourth of a cupful of cold milk 15 minutes, then add to the egg mixture. Pour on gradually one cupful of hot chicken stock, and when the boiling point is reached add one cupful of cooked chicken or fowl cut in small pieces. Season with salt, pepper, and celery salt, and serve on finger shaped pieces of buttered toast.

Imperial Chicken Vol au Vent—Remove the crusts from a 5-cent baker's loaf and cut out the center in such a way as to leave a box-shaped case, having the walls one-half inch in thickness. Beat three eggs slightly, add six tablespoonfuls of milk, and season with salt. Dip the bread case in the mixture and turn frequently that all parts may be equally soaked. Drain thoroughly, fry in deep fat until delicately browned, remove to a hot serving dish, and fill with the following mixture:

Melt four tablespoonfuls of butter, add four tablespoonfuls of flour and stir until well blended; then pour on gradually, while stirring constantly, one and three-fourths cups of milk. Bring to the boiling point, season with one-half teaspoonful of salt and one-eighth of a teaspoonful of pepper, and add two cups of cold boiled fowl cut in dice and one pint of oysters, cleaned and drained. Cook until the oysters are plump.

Mother's Pumpkin Pie.

Cook pumpkin in enough water to keep from burning. When tender drain off the water and cook for eight minutes longer. Press through a sieve and measure one and a half pints. Beat four eggs with one cupful of sugar till light, add one pint of milk, the pumpkin, one tablespoonful of butter, one teaspoonful of salt, one teaspoonful of ground cinnamon, half a teaspoonful each of ginger, allspice and grated nutmeg, one tablespoonful of brandy and mix well together. Line a deep pie plate with crust, fill with mixture and bake in a hot oven. A delicious flavor is given by cooking half of the sugar for the custard to a caramel.

Johnny Cake.

One teaspoonful of cornmeal, one and one-half cups of flour, one egg, two thirds cupful of sugar, one cupful of milk, one tablespoonful of butter, one teaspoonful of baking powder and some salt. Sift the flour into a basin, add the meal, sugar, salt and baking powder. Beat up the egg, add it with the milk and the butter heated slightly. Beat well, then pour it into a greased pan and bake for half an hour in a good oven. Eat warm with good, sweet, butter.

Cookies.

One cupful butter, two of sugar, creamed together, three well beaten eggs, one cupful of sour cream, one teaspoonful soda, two of cream of tartar, nutmeg to flavor, flour enough to make a soft dough. Roll out thin on a cloth to prevent sticking, sift sugar over the top, and lightly roll it in. Bake in a quick oven.

Salt Pork.

This is really a delicious way to serve salt pork. Slice fat pork and soak the slices an hour in sweet milk; drain and fry until the pork begins to turn brown, then dip in a batter made of one egg which is beaten and stirred into two tablespoonfuls of flour; then fry on both sides.

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Will make the season at my place, 4 miles south of Hopkinsville, on Clarksville Pike, at \$20 to insure a mare with foal. Whenever the mare is proved to be with foal or is transferred, the money is due.

Van Dyke is a dark bay horse 15½ hands, weight 1,100 pounds, is a stout, rugged, well-made horse throughout; possesses extraordinary bone of the truest quality and stands squarely on the best of feet; is kind both in stable and out, is an attractive hitcher and a very prompt, cheerful driver.

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Tennessee Central

Time Table No. 1 Taking Effect
SUNDAY, July 10, 1910.

EAST BOUND
Leave Hopkinsville 6:30 a.m.
Arrive Nashville..... 9:30 a.m.
No. 14 Leave Hopkinsville 4:00 p.m.
Arrive Nashville..... 7:15 p.m.

WEST BOUND
No. 11 Leave Nashville..... 8:10 a.m.
Arrive Hopkinsville 11:20 a.m.
No. 13 Leave Nashville..... 6:06 p.m.
Arrive Hopkinsville 8:15 p.m.
T. L. MORROW, Agent.



Time Table.
No. 57.
In effect Oct 29, 1910.

NORTH BOUND.
No. 332—Evansville Acce -
modation..... 5 40 a.m.
No. 302—Evansville—Mattoor
Express..... 11 25 a.m.
No. 340 Princeton mixed... 4 15 p.m.

SOUTH BOUND.
No. 341 -- Hopkinsville mixed
..... 9 15 a.m.
No. 321—Evansville-Hopkinsville mail..... 3 50 p.m.
No. 301—Evansville-Hopkinsville Express..... 6 40 p.m.
Train No. 332 connects at Princeton for Paducah, St. Louis and way stations, also runs through to Evansville.

Train No. 302 connects at Princeton for Louisville, Cincinnati, way stations and all points East, also runs through to Evansville.
Trains No. 340 and 341, local trains between Hopkinsville and Princeton
T. L. MORROW, Agent.



TIME TABLE.

TRAINS GOING NORTH.
No. 52—St. Louis Express, 9:51 a.m.
No. 54—St. L. Fast Mail, 10:23 p.m.
No. 92—C. & St. L. Lim., 5:25 a.m.
No. 56—Hopkinsville Ac. 8:55 p.m.
No. 94—Dixie Flyer, 6:18 p.m.
No. 90—Evansville-Hopkinsville
Accommodation 4:20 p.m.

TRAINS GOING SOUTH.
No. 51—St. L. Express 5:35 p.m.
No. 53—St. L. Fast Mail 5:33 a.m.
No. 93—C. & N. O. Lim. 11:56 p.m.
No. 55—Hopkinsville Ac. 7:05 a.m.
No. 95—Dixie Flyer, 9:28 a.m.
No. 91—Evansville-Hopkinsville
Accommodation 9:10 a.m.

No. 52 and 54 connect at St. Louis and other points west.
No. 51 connects at Guthrie for Memphis via points as far south as Erie and for Louisville, Cincinnati and the East.

No. 53 and 55 make direct runs at Guthrie for Louisville, Cincinnati and all points north and east thereof. No. 53 and 55 also connect for Memphis and way points.

No. 92 runs through to Chicago and will not carry passengers to point South of Evansville. Also carries through sleepers to St. Louis.

No. 93 through sleepers to Atlanta, Macon, Jacksonville, St. Augustine and Tampa, Fla. Also Pullman sleepers to New Orleans. Connects at Guthrie for points East and West. No. 93 will not carry local passengers for points North Nashville Tenn.

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POPULAR MECHANICS MAGAZINE

225 Washington St., Chicago

Market Report.

Corrected March 23, 1911.

RETAIL GROCERY PRICES.

Country lard, good color and clean 15c per pound.

Country bacon, 15c per pound.

Black-eyed peas, \$4.50 per bushel.

Country shoulders, 12½c per pound.

Country hams, 18c per pound.

Irish potatoes, 90c per bushel.

Northern eating Burbank potatoes, 90c per bushel.

Northern eating Rural potatoes 90c per bushel.

Potatoes, Irish, 25c. peak

Sweet potatoes, \$2.00 per bushel.

Yellow eating onions, \$1.50 per bushel.

Red eating onions, \$1.50 per bushel.

Dried Navy beans, \$3.20 per bushel.

Cabbage, New 5 and 10 cents a head.

Dried Lima beans, 9c per pound.

Country dried apples, 10c per pound.

Country dried peaches, 10c per pound.

Daisy cream cheese, 25c per pound.

Full cream brick cheese, 25c per pound.

Full cream Limberger cheese, 25c per pound.

Popcorn, dried on ear, 2c per pound.

Fresh Eggs 20c per doz

Choice lots fresh, well-worked country butter, in pound prints, 30c.

FRUITS.

Lemons, 25c per dozen

Navel Oranges, 30c, 40c, per doz

Bananas, 20c and 25c doz

New York State apples \$7.50 to \$8.00 per barrel

Cash Price Paid For Produce.

POULTRY.

Dressed hens, 12½c per pound

Dressed cocks, 7c per pound

live hens, 10c per pound; live cocks, 8c per pound; live turkeys, 16½c per pound

Dressed geese, 11c per pound for choice lots, live 5½

Fresh country eggs, 13 cents per dozen

Fresh country butter 25c lb.

A good demand exists for spring chickens, and choice lots of fresh country butter

HAY AND GRAIN.

Choice timothy hay, \$17 00

No. 1 timothy hay, \$20 00

No. 2 timothy hay, \$20 00

Choice clover hay, \$14 00

No. 1 clover hay, \$14 00

No. 2 clover hay, \$12 00

Clean, bright straw hay, \$6.00

Alfalfa hay, \$16 00

White seed oats, 43c

Black seed oats, 40c

Mixed seed oats, 41c

No. 2 white corn, 50c

No. 2 mixed corn, 50c

Winter wheat bran, \$22.00.

Chops, \$3.50.

ROOTS, HIDES, WOOL AND TALLOW

Prices paid by wholesale dealers to country and foreign.

Roots—Southern ginseng, \$5.75 lb. "Golden Seal" yellow root, \$1.35 lb. Mayapple, 3½; pink root, 12c and 13c. Tallow—No. 1, 4½; No. 2, 4c.

Wool—Burry, 10c to 17c; Clear Grease, 21c. medium, tub washed, 23c to 30c; coarse, dingy, tubwashed, 18c to 23c.

Feathers—Prime white goose, 50c; dark and mixed old goose, 15c to 30c; gray mixed, 15c to 30c; white duck, 22c to 35c, new.

Hides and Skins—These quotations are for Kentucky hides. Southern green hides 8c. We quote assorted lots dry flint, 12c to 14c. 9-10 better demand

Round Trip Excursion Fares

To Los Angeles, San Diego and Portland, Oregon, Seattle, Tacoma, Everett, Bellingham, Wash., Vancouver, Victoria and New Westminster, B. C.

The Illinois Central will sell round-trip tickets to the above named points at the rates given below for the round trip.

Los Angeles, San Francisco and San Diego, Cal. \$72.50. Dates of sale April 18, 19, 20, Final limit June 30th 1911, also May 12, 13, 14th final limit July 31st, 1911.

Portland, Astoria, Oregon, Seattle, Tacoma, Everett, Bellingham, Wash., Victoria, Vancouver, New Westminster, B. C., \$82.00. Dates of sale May 29, 30, 31, 1911, final limit July 31st, 1911.

T. L. MORROW, Agent.

Annual Conclave, Knights

Templar of Kentucky.

Lexington, Ky., May 16, 18, 1911. The Illinois Central will sell round-trip tickets to Lexington, Ky., account the above occasion at the rate of \$7.78 for the round-trip.

Dates of sale. May 16, 17 and 18, 1911.

Final limit. Tickets good returning to reach original starting point not later than midnight of May 20, 1911.

T. L. MORROW, Agent.

Homeseekers

Excursion fares to points in Colorado, Idaho, Kansas, Michigan, Missouri, Montana, Nebraska, Nevada, Utah, North Dakota, South Dakota, Wisconsin, Arizona, Texas, Oklahoma, Arkansas, Louisiana, Mexico, New Mexico, Wyoming. The Illinois Central will sell round-trip homeseekers excursion tickets to points in the above named states every first and 3rd Tuesday at very reasonably reduced rates. For further information call on, write or phone ticket agent Illinois Central, Comb. 48-2.

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